

## **AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions and listings of claims in the application:

### **Listing of Claims:**

1-2. (cancelled)

3. (previously presented) The creamer, whitener or non-dairy cream alternative according to claim 19, wherein the triglycerides of fatty acids are dispersed in the matrix material as oil or fat droplets, crystals or particles.

4. (previously presented) The creamer, whitener or non-dairy cream alternative according to claim 19, wherein said triglycerides of fatty acids are present as oil or fat droplets or crystals which droplets or crystals are at least partly covered by or encapsulated with the matrix material.

5-8. (cancelled)

9. (previously presented) The creamer, whitener or non-dairy cream alternative according to claim 19, wherein at least 60% by weight of the oil or fat fat droplets, crystals or particles has a size of 0.1-20 µm.

10. (previously presented) The creamer, whitener or non-dairy cream alternative according to claim 19, wherein said amount of H3 + H2U is at least 65% wt based on the total amount of triglycerides.

11. (previously presented) The creamer, whitener or non-dairy cream alternative according to claim 19, wherein the amount of triglyceride of 3 saturated fatty acids of 16 or more carbon atoms (H3) is at least 20% wt based on the total amount of triglycerides.

12. (previously presented) The creamer, whitener or non-dairy cream alternative according to claim 19, wherein the amount of triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid (H2U) taken together is at least 40% wt based on the total amount of triglycerides.

13. (previously presented) The creamer, whitener or non-dairy cream alternative according to claim 19, wherein the ratio H3 / H2U is between 0.5 and 1.2.

14-18. (cancelled)

19. (currently amended) Creamer, whitener or non-dairy cream alternative comprising 10-100% by wt of particulates, said particulates comprising:

about 20-85% by wt of a matrix material comprising a protein selected from the group consisting of a dairy protein, hydrolysed protein, gelatin, soy protein, and mixtures thereof; and

about 15-80% by wt of triglycerides of fatty acids, wherein of said triglycerides the amount of triglyceride of 3 saturated fatty acids of 16 or more carbon atoms (H3) and triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid (H2U) taken together is at least about 55% by wt based on the total amount of triglycerides;

wherein at least 60% by weight of the particulates has a size of 10-600 µm; and  
wherein said triglycerides of fatty acids are dispersed in said matrix material as discrete regions.

20. (currently amended) A soup or sauce concentrate composition comprising 2-50% by wt salt, 0-30% by wt MSG, 0-50% by wt fat, 0-20% wt herbs and/or spices, 0-30% by wt vegetable particulates, 0-30% by wt starch-based thickener and 2-50% by wt of the particulates-comprising:

about 20-85% by wt of a matrix material comprising a protein selected from the group consisting of a dairy protein, hydrolysed protein, gelatin, soy protein, and mixtures thereof; and

about 15-80% by wt of triglycerides of fatty acids, wherein of said triglycerides the amount of triglyceride of 3 saturated fatty acids of 16 or more carbon atoms (H3) and triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid (H2U) taken together is at least about 55% by wt based on the total amount of triglycerides.

21. (original) Composition according to claim 20 in the form of flakes, granules, powder or agglomerated or pressed to a cube, pellet, or tablet.

22-25. (canceled)

26. (currently amended) Process for preparing a liquid or pasty sauce, soup or concentrate of such a sauce or soup, which process includes the step of including 2-50% by wt of the creamer, whitener or non-dairy cream alternative according to claim 19 in such liquid or pasty sauce, soup or concentrate of such a sauce or soup.